

not so as to make it fluid—only a thick paste. Put into a jar and cork, or cover with oiled paper unless to be used very soon. It will not keep long unless the weather is cool.

One might go on almost indefinitely with the rules for sandwiches by varying the fillings used, and there is the greatest opportunity for originality. The most popular is the ham-broiled egg sandwich, but the egg can be replaced by hard-boiled eggs, cooked so as to be digestible, which may be chopped fine when warm, seasoned with butter, salt and pepper, and spread in a thick paste on bread. Whole eggs, fried, or poached, are also a change, and are nice for some sort of sandwiches. Brown bread and sausage makes a very substantial combination, quite tautonic in flavor. Calais is also good on brown bread. Lobster, salmon, Yarmouth blisters, anchovies, and caviar are also caused with

read and sausage makes a very substantial combination, quite teutonic in flavor. Calfare is also good on brown bread. Lobster, salmon, Yarmouth bloaters, anchovy paste, motted meat or game, all may be used with good effect.

The above are not all recommended for

Half the fun of a picnic, however, lies in cooking the dinner out of doors.

quite unlike that given to articles cooked the usual way. Potatoes are delicious when roasted in the ashes or a rock oven. A good way is to build a fire over a large, flat stone; when burned to coals, rake it off,

green corn never tastes so good as when
 roasted over the coals of a wood fire; and
 even boiled in a "gypsy kettle" the flavor
 is better than in the ordinary style. With a
 skillet, a slice or two of bacon and some

Don't forget to take provisions for the horses if you go in carriages, and see that they have water also, and are comfortably

tempted to do so. But he wouldn't eat the nice ham sandwiches, he sniffed contemptuously at cakes, doughnuts and cheese, positively refused the oranges and threw the ground in disgust when offered banana. It ended finally by shortening

ook Book," tells how they do it in Rhode Island, the land where clambakes were first discovered. It's the most fun to dig the clams yourself. Wear rubber boots, or better still, no boots at all, and take a small garden trowel, a fork and a basket. Let

ush off the embers, letting them fall between the stones. Put a thin layer of seaweed on the hot stones to keep the lower clams from burning. Rinse the clams in salt water by plunging the basket which contains them in the briny pools near by.

When the shells are open the clams are done. They are delicious eaten from the shell, with no other sauce than their own tiny sweetness. Melted butter, pepper and vinegar should be ready for those who wish them; then all may "fall to." Fingers must

atoes and ears of sweet corn in their fuzzy husks, are baked with the clams. The clam steam gives them a delicious flavor. Brown bread is served with the clams, and watermelon for dessert completes the feast.

A large proportion of the lawns in city, village and country are deteriorating, and close examination shows the turf to be thin, the desirable grasses weak, browning quick—indeed, dying, and being replaced by weeds.

h, holding color well under midsummer
n and drought, with a thick, elastic turf,
rough which no color of soil can be seen
the very perfection of a lawn if it were
mmed close and even. Why does the
shine flourish through the year of seasons

strong. What next? The lawn mower
two or three times a week until growth
tops in autumn. Next spring the grass
makes a renewed struggle for existence,
starts early and strong again. It lifts its

deep, rich soil? Is it a wonder that the
own browns early and that coarse hardy
ants get a foothold? Give the grass plant
chance to make adequate root growth if
it would have and keep a good lawn.

red city child—mamma, i'm awful sick
city streets.
mamma—Well, my dear, next Saturday
i'll go to Central Park, and you can have
overy time all day long keeping off the
ss.
